A TASTE OF THE FUTURE

Service manual

COFFEE QUEEN

Eminence

S / GB

Your retail dealer

.....

.....

Rev. 050816
041115

1. Table (list) of contents.

OPERATING INSTRUCTIONS:

1. Table of contents sid. 2
2. Generally 3
3. Overview of components front 4
3. Overview of components mixing system 5

4. **SERVICE: Installation and start**
   - Locate the brewer 6
   - Connectings: Electricity/Water 6
   - Starting up machine 6
   - Fill canisters 7

5. **DRIFT**
   - Brewing of coffee in cup, chocolate,, 8
   - Brewing of jug 9

6. Cleaning program
   - Automatic cleaning of brew mechanism, mixing bowl 10-11
   - Cleaning of brew house, dismantling of brew house 10-11
   - Automatic cleaning of mixing bowl 12
   - Automatic cleaning of In/Outlet valves 13
   - Rotate brew mechanism without water or ingredients 14

7. Weekly cleaning
   - dismantle mixer system 15
   - wash these parts 15
   - assemble mixer system 16

8. Cleaning and maintenance
   - cleaning and dismantling of coffee filter 17
   - outward cleaning 18

9. Koppräknare o Easy access 19
10. Safety functions 20
11. Failure messages 20
12. Storage / Transport. 20
13. Installation of coin mechanism 21
14. DIMENSION SKETCH 22
15. Circuit diagram. 23

16. Spare part list 24-27
17. Exploded View 28-32

We congratulate to your choice of a Coffee Queen Freshbrew machine.

Please read through this manual before you take the machine into operation for the first time.

The manual contents important instructions for a safe and proper usage of the machine.

Always keep this manual within reach for the user!

Coffee Queen / *Eminence*

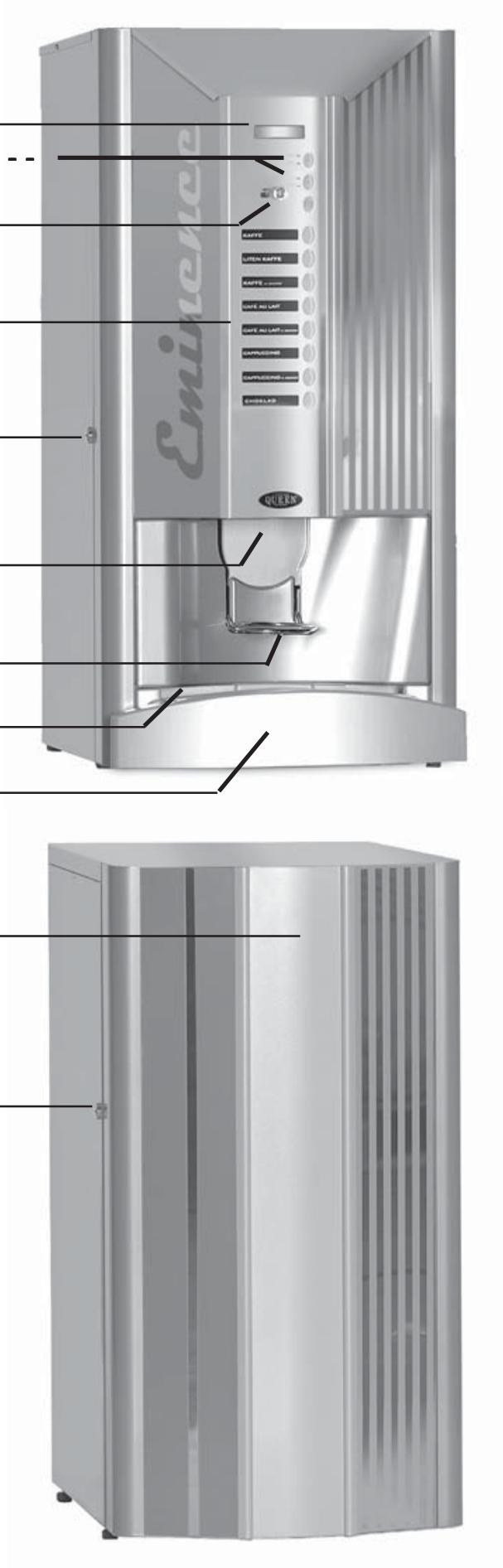
- Making coffee cup by cup

- Jug facility with key switch
- 8 choices of drinks,
- 3 ingredients canisters,
- Brewing mechanism with metal screen
- Electronically temperature controlled
- Adjustable coffee strenght
- Lighted cup while brewing
- Clock functions
- Base cabinet with storage and large waste bin (optional)
- Manufactured in stainless steel

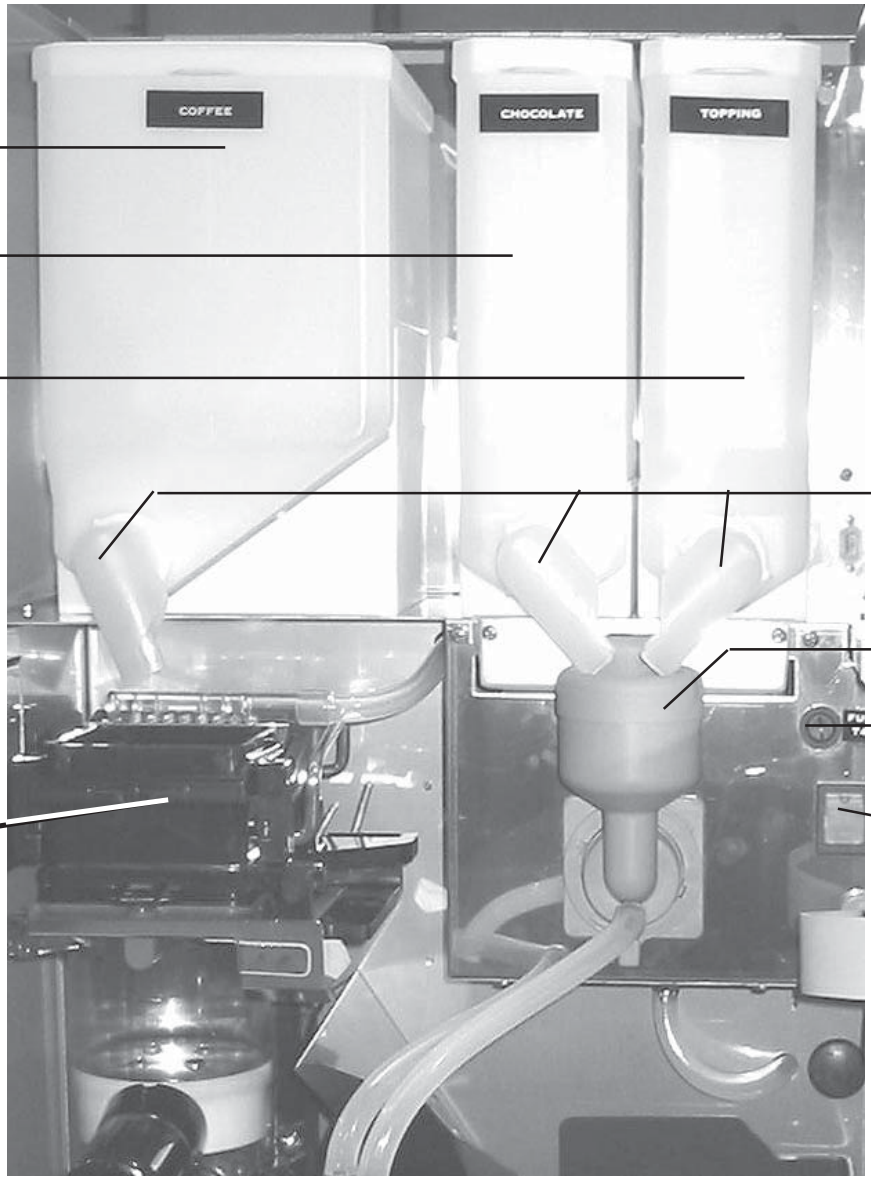
Facts:	**Eminence**
Height	860mm
Width	420mm
Depth	580mm
Weight	38kg (+ ground cabinet 25kg) packing approx.5kg
Tankage	2.4 litre
Electricity	230V/2200W
Water connection	½"outside thread

Capacity:
Cups of coffee 200 cups/filling
Ingredients canisters 3 st. (coffee, chocolate, topping).

3. Overview of components , front Eminence



3. Overview of components , mixer system Eminence

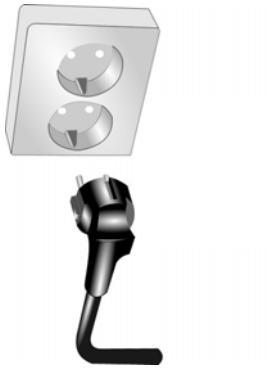


Detail;	Ingredients;	Width;	Height;		Volum/litre;	Amount/unit
Canister;	coffee	160	250		5,3	1
Canister;	choco	80	250		2,55	1
Canister;	topping	80	250		2,55	1

1. Locate the brewer on a flat level and waterproof surface.

Connect the electrical plug to a separate grounded wall socket

Grounded wall socket
230V 10A



OBSERVE!
Make sure there is a space behind the machine for free flow of air.
(minimum 10cm).

2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.

Please flush the water tube before connecting to machine, this to avoid any particles to destroy the inlet valve.

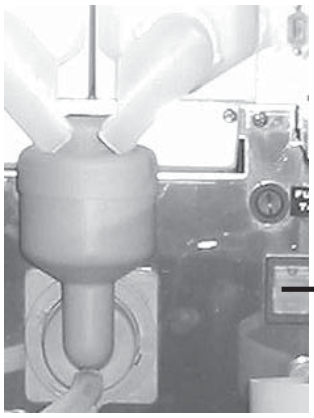
3.. Open the water inlet.

4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,4 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx 97ºC.

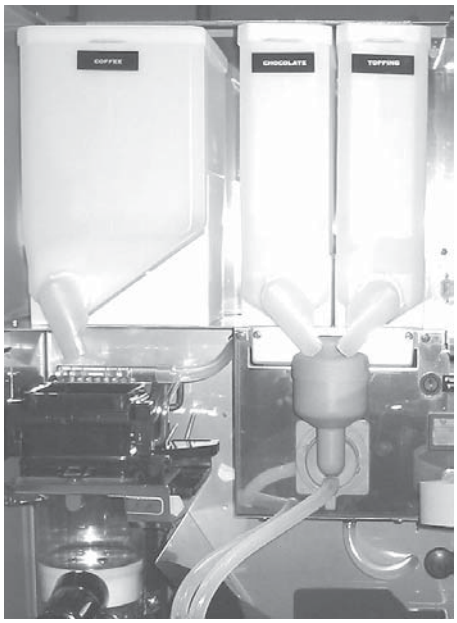
5. Close door.



ON / OFF Switch

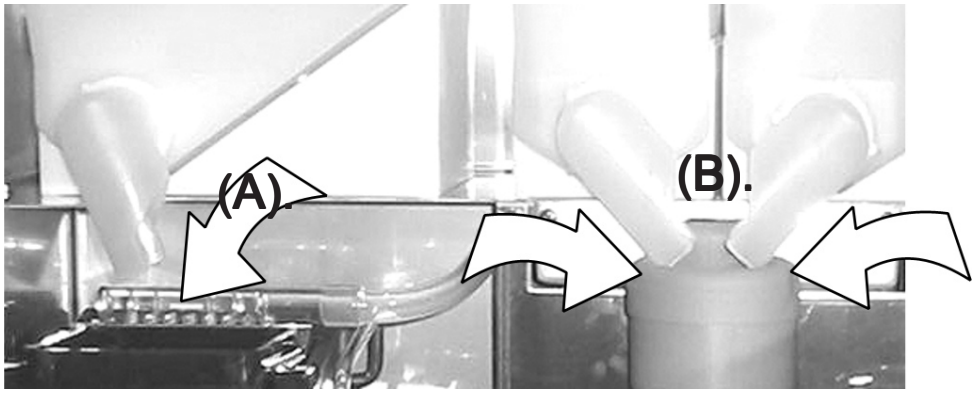
6. Fill canisters with ingredients.

Take out (this to avoid unnecessery spillage in the machine) ingredient canisters and fill them with ingredients.



7. When placing the ingredient canisters;

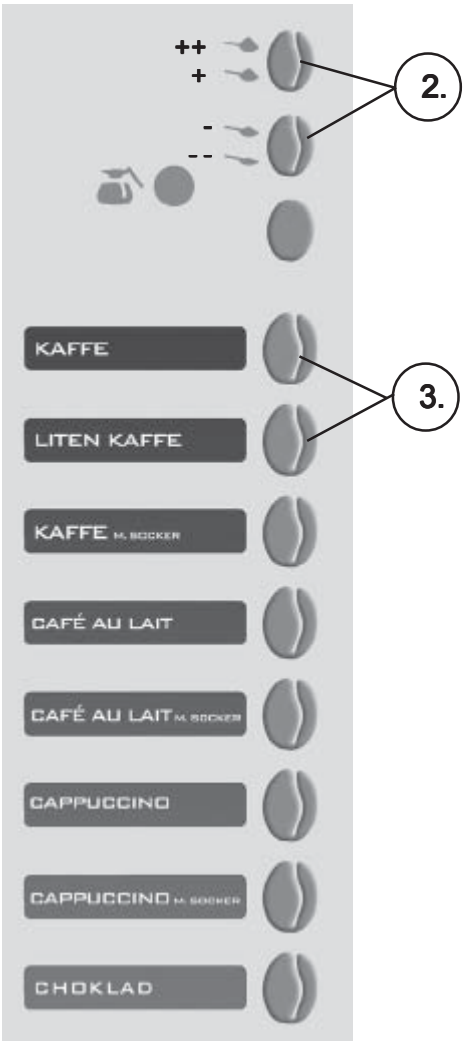
Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (B) and that the coffee powder will fall into the centre of the brew mechanism (A).



When the water is heated up to right temperature

the text **"please wait"** will disappear and the machine **is ready to use.**

Brewing of coffe. Chocolate etc.



1. Place a cup in the centre of the cup holder..

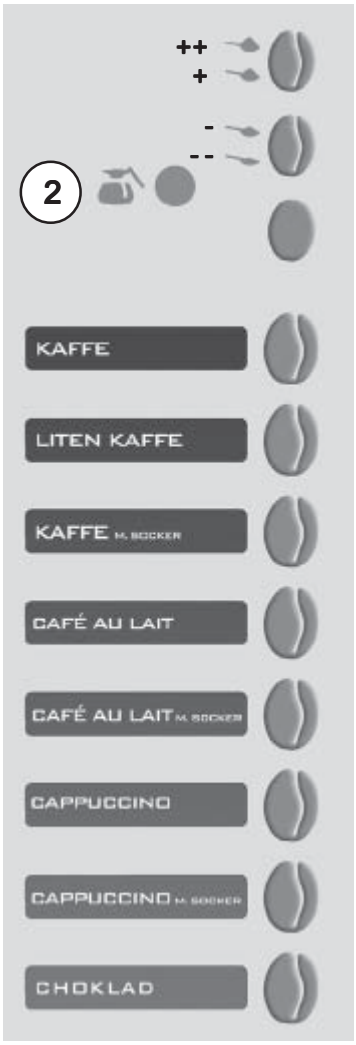
2. The strenght has a standard setting,
if you wish to increase or decrease it, do as follows
if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down depending of choice).

3. Choose drink by pushing on the button to the right of each menu
The display will show; ”Please wait”, and the light on the cup will light up.

4. Wait until the light on cup and the text ”Please wait” has been turned off before you take your cup.

5. Enjoy your drink.



Brewing of jug.

1. Place a jug in the centre of drip tray by lifting up the cupholder.

2. Turn on the key with jug symbole clockwise.

3. 6 cups of brewing is standard settings,

Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button to the right of menu ”Coffee”

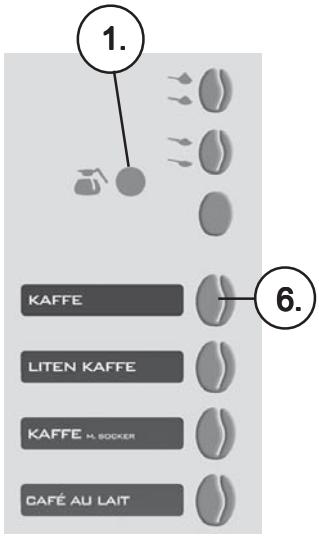
5. Wait until the light and text ”Please wait” has been turned off before you take out the jug.

6. Serve a jug with good coffee.

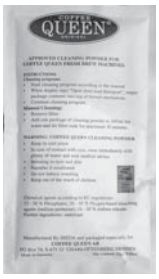
Automatic cleaning of brew mechanism, mixing bowl:

Shall been done every week.

The brewmechanism can easily be cleaned with the key switch in ”cup” (normal) position.



1. Turn the key slowly ninety degress and back again.
   Push button for drink 1 in 6 seconds. **A**
2. After 4 seconds a signal will go faster.
3. After 6 seconds **The display shows;** ”Open door”
   ”load detergent”.
4. Fill 25gr detergent (one portion bag) in to the brew mechanism. (Detergent will be supplied from your dealer)
5. **The display shows;** ”Close door”
6. **The display shows;** ” When ready press key”
   Place a jug into the drip tray and push button for drink 1



7. **The display shows;** ”Cleaning mixer” **(2....)**
8. **The display shows:** ”Rinsing coffee” ”Soak time:”
   The machine start to count down from 300 seconds.
9. **The display shows.** ”Brewer cycle” the machine is counting down.

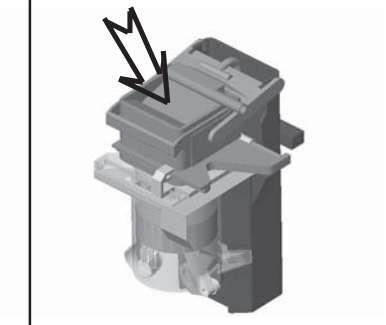


Fig.B

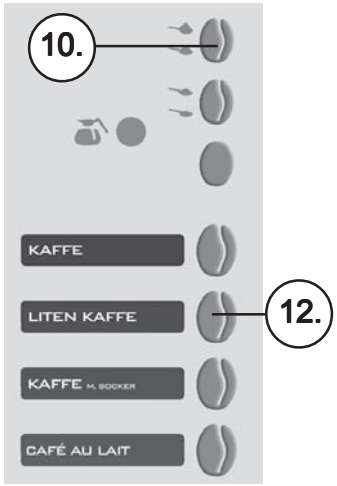
To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position.
NOTE! Dont stop the process when detergent has been loaded.
Then the cleaning must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remnants!

Dismantling and cleaning/washing brew house:

Do as follow in paragraph 10- 19. (See fig. 1,2,3,4 page11).



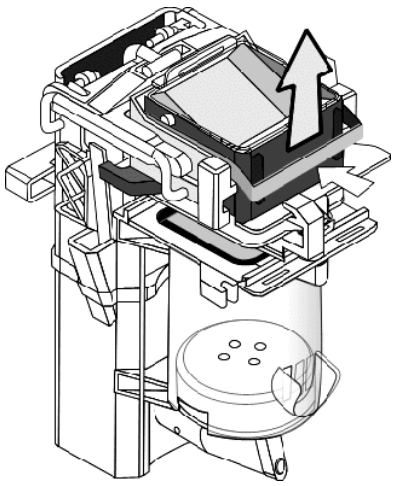
10. **Push ”+” button in 6 seconds**
11. The display shows: ”Change paper/Rotate” ”Push E/ +”
12. Push” **E**” button.
13. The display shows; ”Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. **Open door**, **dismantle**, clean and reassemble brew house. page 11.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and waste it just to make sure that there is nothing left of detergent.

If machine not will go back in start position. Restart machine.

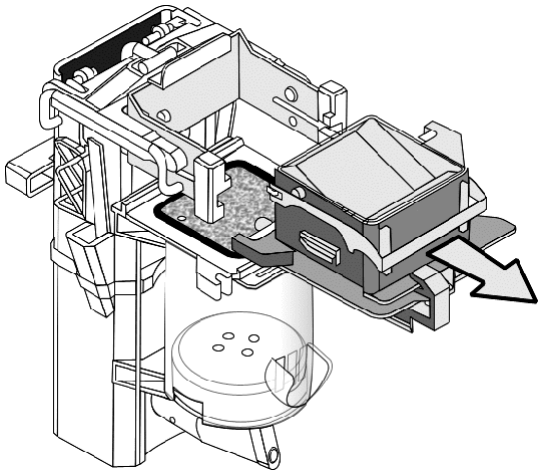
Dismantling and cleaning/washing brew house:

Dismantle brew house:

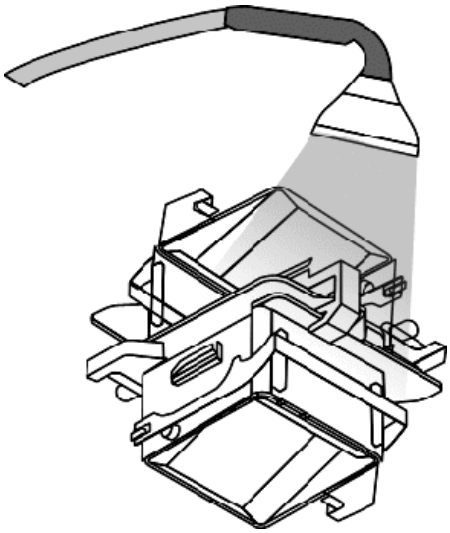
1.



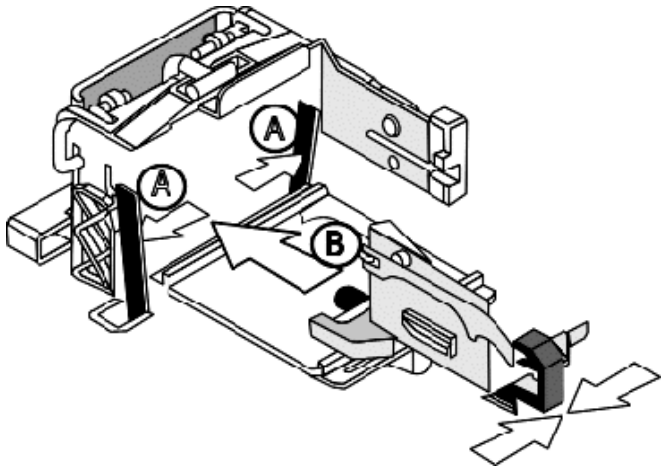
2.



3. Flush brew house!
To remove detergent and coffee remnants.



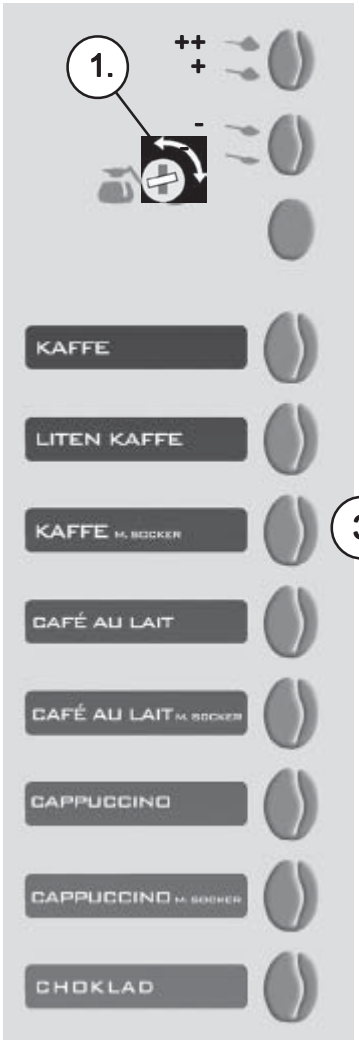
4. Reassemble brew house.
NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.



Weekly cleaning! Automatic cleaning of mixing bowl.

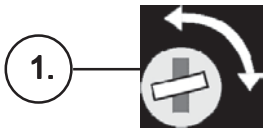
If you only wish to clean the mixer bowl ; Follow these instructions:

The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position.



Automatik cleaning of mixer bowl

1. **Place a jug in the drip tray.**
2. Turn the key (1) slowly ninety degrees and back again.
   Push button (3) in 6 seconds.

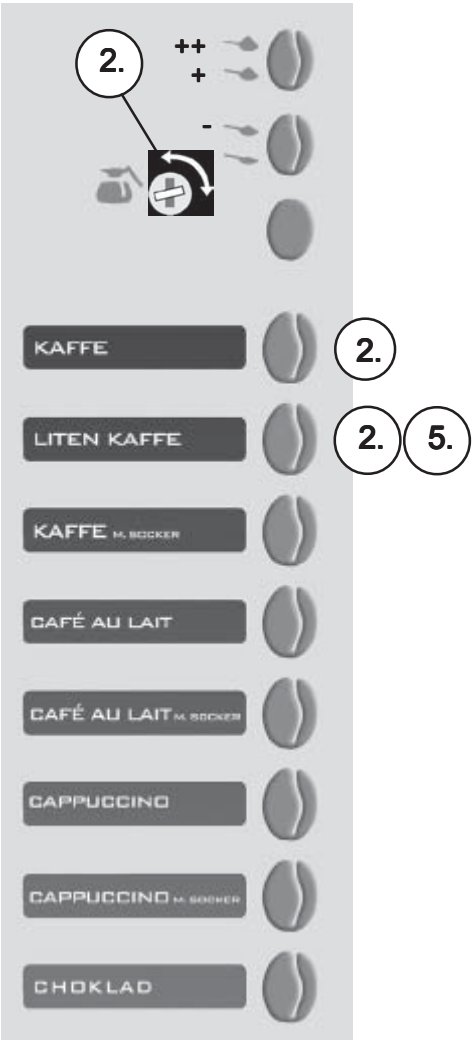


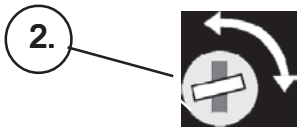
3. After 4 secondsa signal will go faster.
4. After 4 seconds the mixer bowl and the whipper house no.2 starts to be cleaned in 5 seconds.
   The display shows: ”Cleaning 2”.

By cleaning means that water is flushed and whipper motor rotates.

Automatic cleaning of In/Outlet valves:

The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.



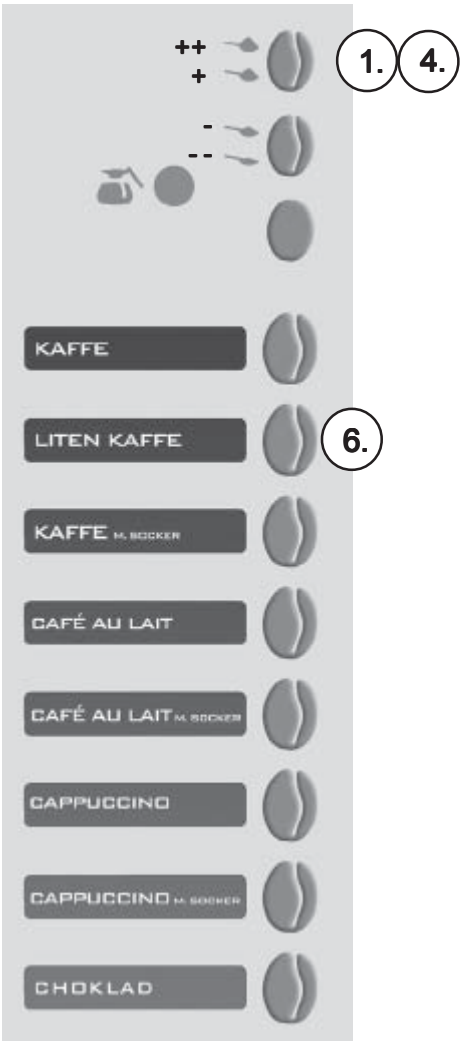


1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again. **Push button ”E” and ” → ”at the same time in 6 seconds. Keep buttons down.**
3. All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or so long you pushed the buttons.
4. The display shows: ”Cleaning valves”.
5. Push button ”E” small coffee for making a brew cycle and flush remaining water and scale from the cleaning.

By cleaning is meant that valves ”knocks” away eventual scale and other particles which has been attached in the cylinders and that they are flushed away with the water.

Rotate brew mechanism without water or ingredients:

The brew mechanism can be rotatedwithout water and ingredients with the key switch in ”cup” (normal) position.
To be used when brew mechanism has been dismounted forwashing and shall be remounted.



1. **Push ”+” button in 6 seconds**

2. After 4 seconds a signal will go faster.

3. The display shows: ”Change paper/Rotate”
   ”Push E/ +”

4. **Push + button.**

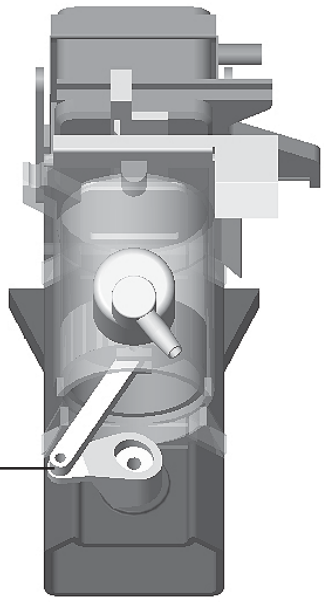
5. Displayen visar: ”Bryggcykel utan vatten”

6. Tryck ”E” knappen

7. The display shows: ”Rotate”

The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

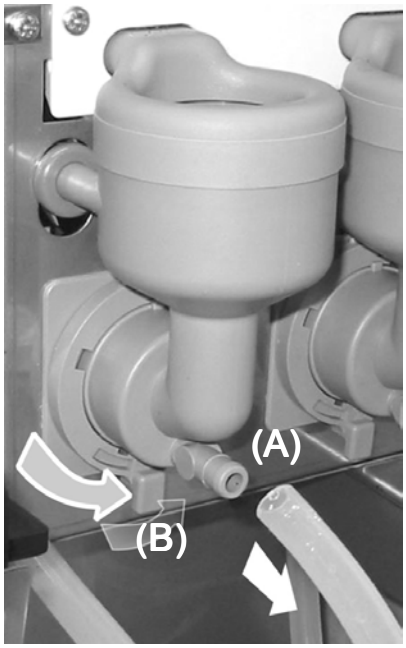
Observe! The push rod shall be in position ”8 o clock”
If not take out again and repeat the procedure.



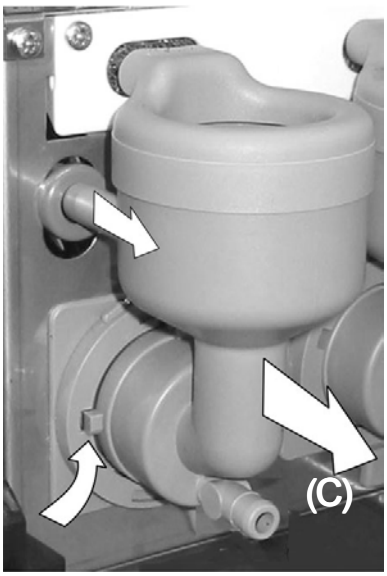
Eight (8) o clock.

Dismantle : Mixer system

1.
Loosen outlet hose **(A)** and turn lock knob **(B)** anti-clockwise.



2.
Loosen mixer bowl. Pull apart **(C)**.

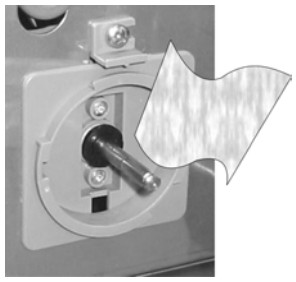


3.
Loosen whipper **(D)** pull whipper straight out from the machine.

4.
Turn lock knob anti-clockwise.**(E)** until it stops

Cleaning

5. Clean with a wet rag and drought drily.



Wash these parts:

.6.

A. Mixer bowl

B. Steam trap

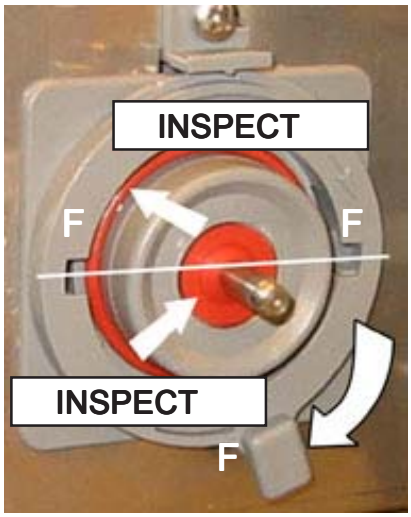
C. Whipper

D. Assembly plate

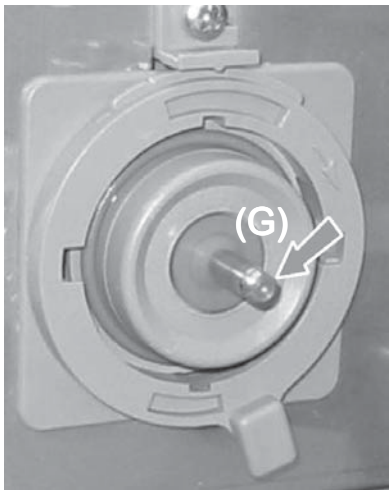
Make sure this parts are dry before use

REASSEMBLE: Mixer system

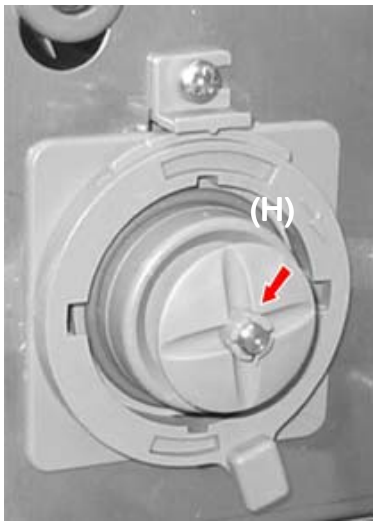
7.
Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.

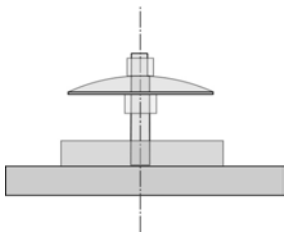


8.
Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H).**

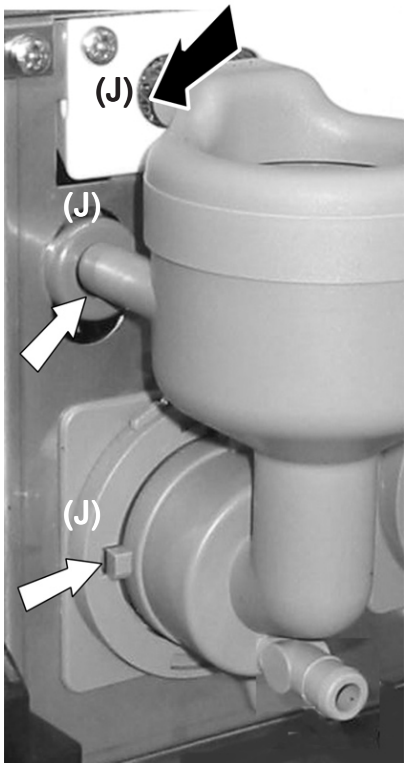


9.
Assemble whipper , pull until you hear a clicking noise. **(H).**

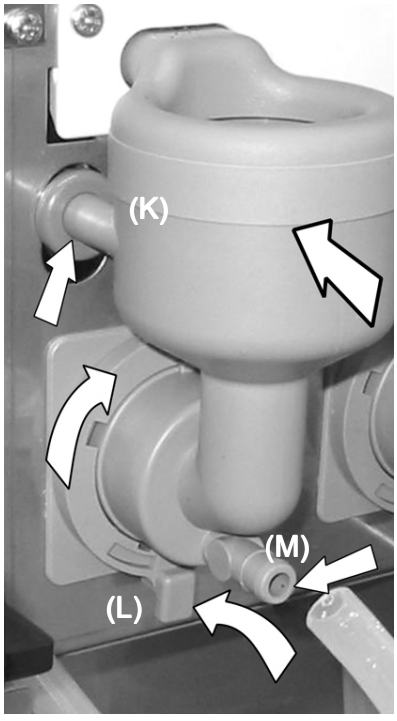




10.
Assemble mixer bowl and steam trap **(J)** see picture.

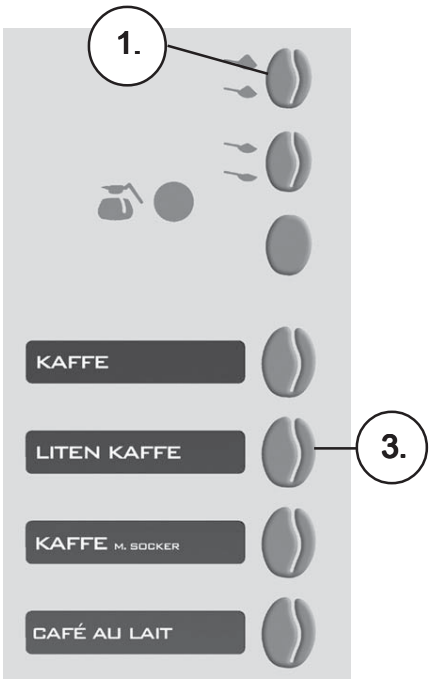


11.
Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L).**Connect outlet hose **(M).**
(**NOTE**! make sure that all water hose are connected at right place



Dismantling and cleaning coffee filter.

A Tool dismantling coffee filter, following machine.



1. Push **"+ button"** in 6 seconds.

2. After 6 seconds the display shows; "Change paper/ Rotate" "Push E/+".

3. **Push "E" button.**

4. **The display shows;** "Preparing paperload".

5. The machine will rotate in position.

6. When the display shows,"Change paper" open the door and insert the extractor tool through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly.
Push up on the rear of the screen assembly until it pops out of the cylinder.

7. Soak the screen assembly in a solution of 25gr. bleach in 3dl water for a maximum of 10 minutes.

Fig. 3.

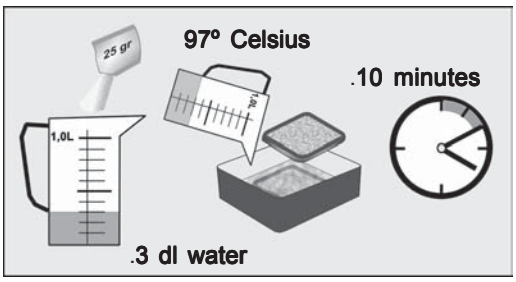


Fig. 2.

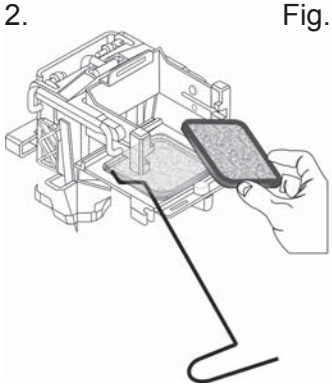
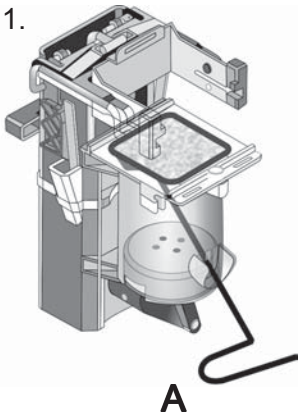


Fig. 1.



(Cleaning agent receives from your retail dealer)

8. Remount the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

Prolonged contact with bleach may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residu

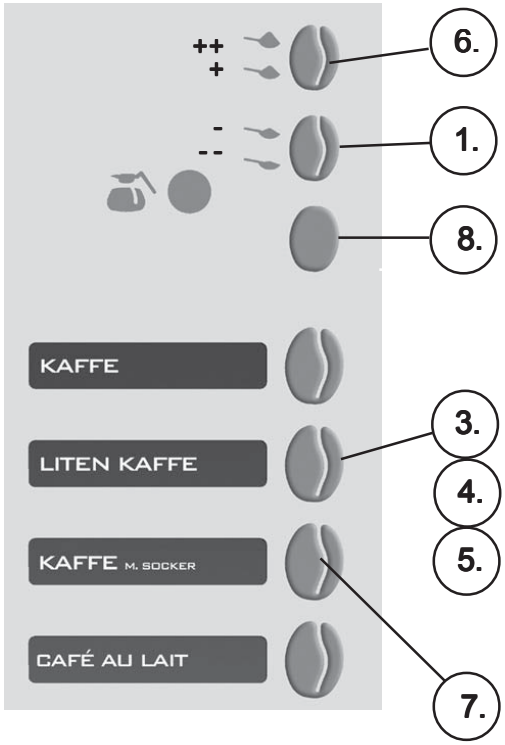
Cleaning agent: (brew mechanism)	**Coffee Queen article no 1104161**
Filter: (brew mechanism)	**Coffee Queen article no 47200211**
Tool: (dismantling filter)	**Coffee Queen article no 4720090**

Outside cleaning;

Outside cleaning; use a soft rag and liquid cleaning agent which not scratch.

Cup counter::

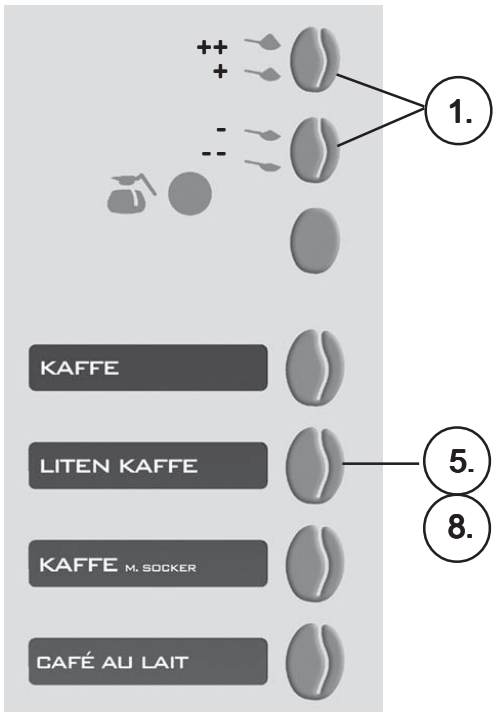
The machine has an in built cup counter which is available to see and reset with the key switch in ”cup” (normal) position.



1. **Push ”-” button in 6 seconds.**
2. After 4 seconds a signal will go faster..
   The display shows: **”Total xxx cups”**
3. Push ”E” button.
   The display shows: **”Choise 1 free xxx cups”**
4. Push ”E” button.
   The display shows **”Choise 1 coin xxx cups”**
5. Push ”E” button.
   The display shows **”Choise 1 xxx cups in can”**
6. Push ”+” button to reach to ”choise 2” etc.
7. Push choise 3 to reset the counter.
8. Push ”Stop” button to go back to user mode.

Easy Access:

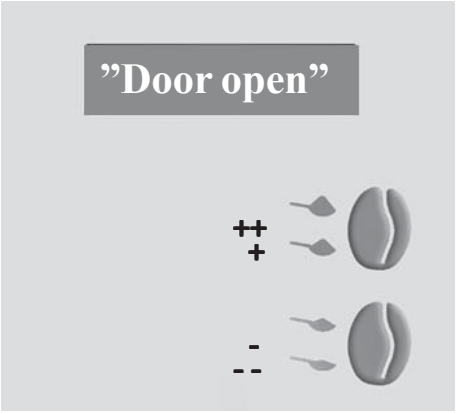
Water and ingredient amount can be adjusted with±15% with the key switch in ”cup” (normal) position.



1. **Push ”+” and ”-” button at the same time.**
2. After 4 secondsa signal will go faster.
3. The display shows: ”Easy access” ”Conc 1 100%”
4. Go to right button(choise which you want to change by pushing”+” or ”-” button.
5. Push ”E” button.
6. The display shows: for example. Volyme 4 and” Blinking 100%”
7. Change by pushing ”+” or ”-” button.
8. Push ”E” button for entering the change.
   Press ”stop” to quit.

10. Safety functions. . Eminence

The machine is equipped with following safety functions

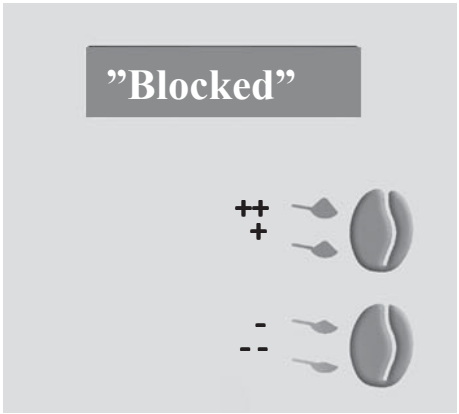


1. Indication of door
   Door not closed
   The display shows; "Door open"

2. When machine is not in use:
   The inlet valves are blocked.

11. Failure messages . Eminence

Failure messages which can mostly be corrected without any help from service company



1. The display shows; " Blocked" "Water level low"
   Please check incoming water connection
   Turn off the machine with the main switch wait for 10 sec. and turn on again.

2. The display shows normal: but no drink is coming.
   Possible cause of failure:
   Mechanical stop in the ingredients canisters or whipper.

   Measure: Try to find the cause of failure. Clean the mixer system and try again.

12. Storage / Transport.

Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tanks.
3. Keep machine free from frost.

Long machine storage at temperatures as below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.

13. Installation of coin mechanism

Installation of coin mec for freshbrew machines. CQ

Important!: The coin mec. must only be installed by authorized, qualified personnel.

1. Assemble coin mec and connect to display-card, placed inside door. (see fig. 10).
(Connect with the enclosed cable (A)).

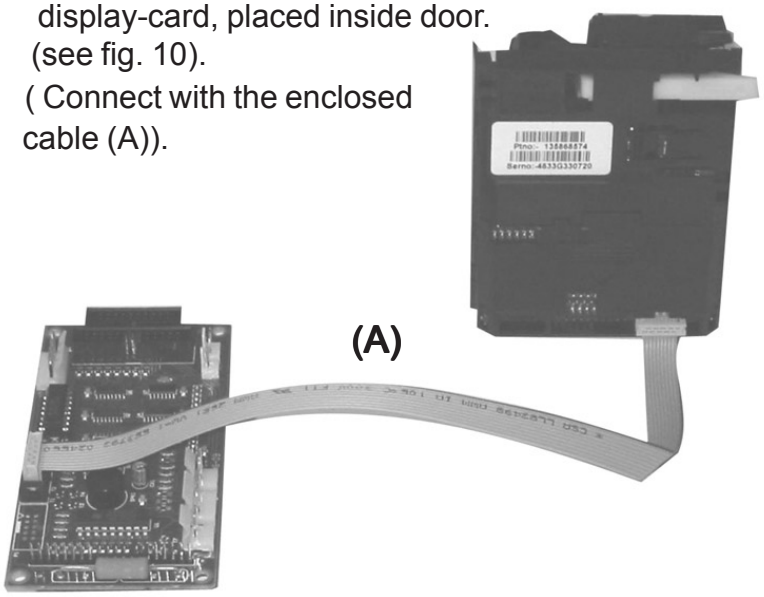
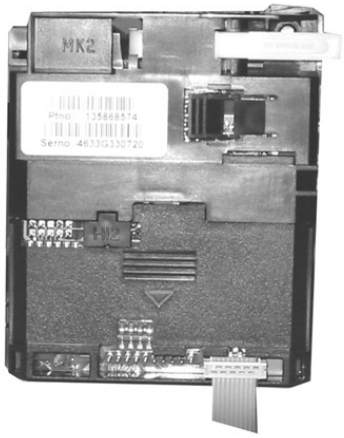
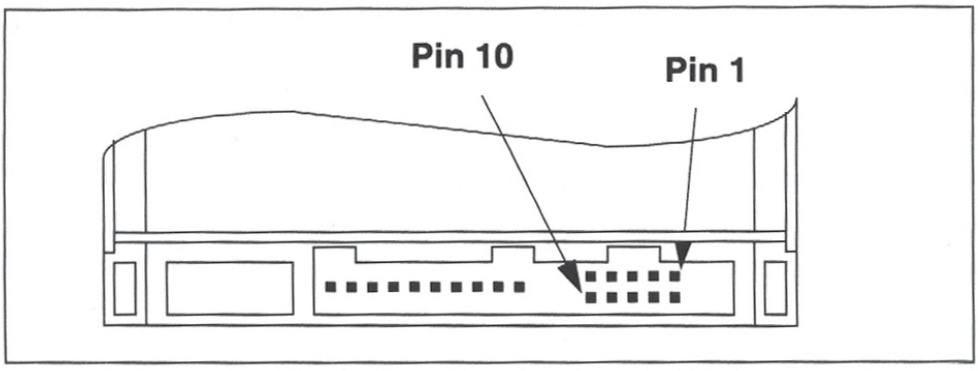


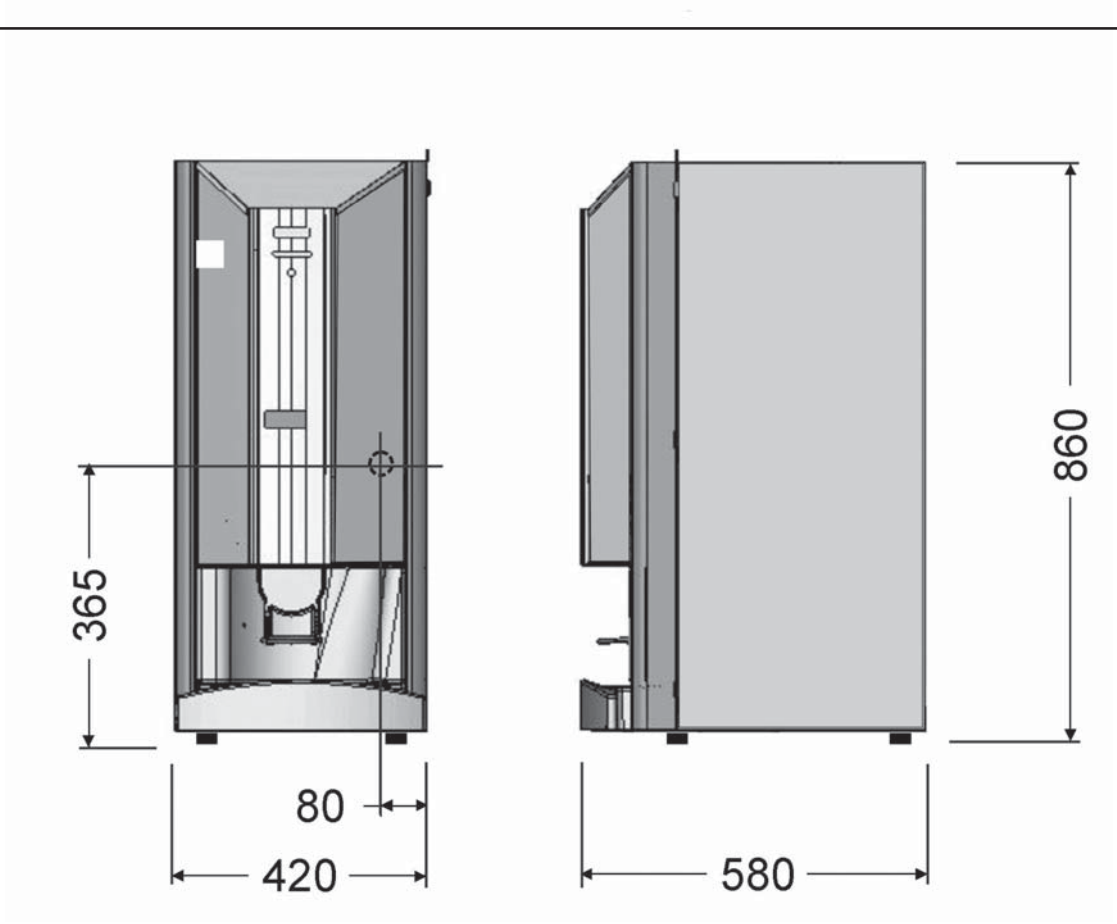
fig.(10)



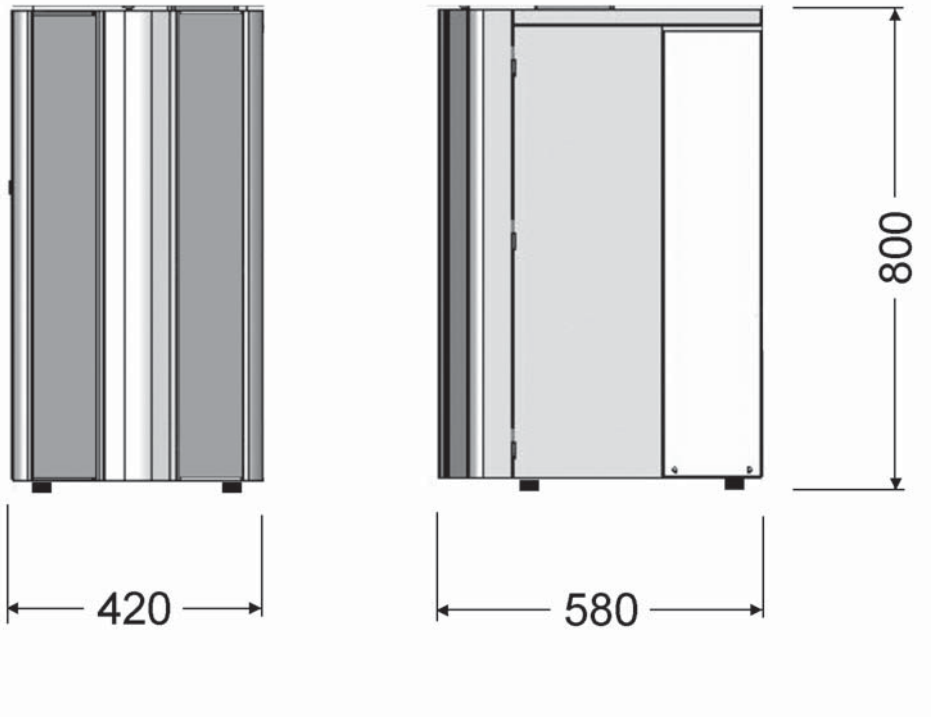
Cable connecting



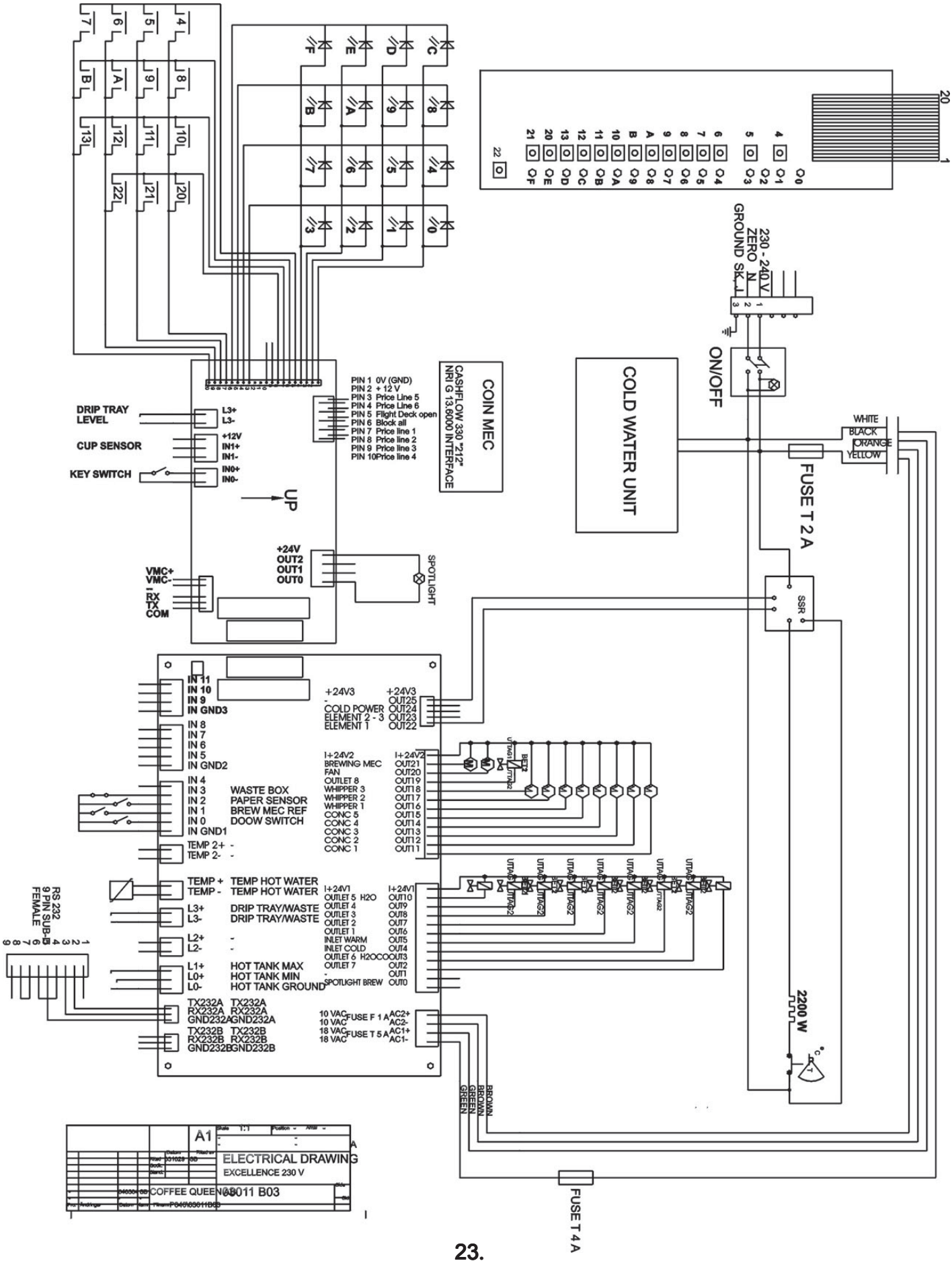
Placement contact: Version 212



Base cabinet Eminence.



15. Circuit diagram.



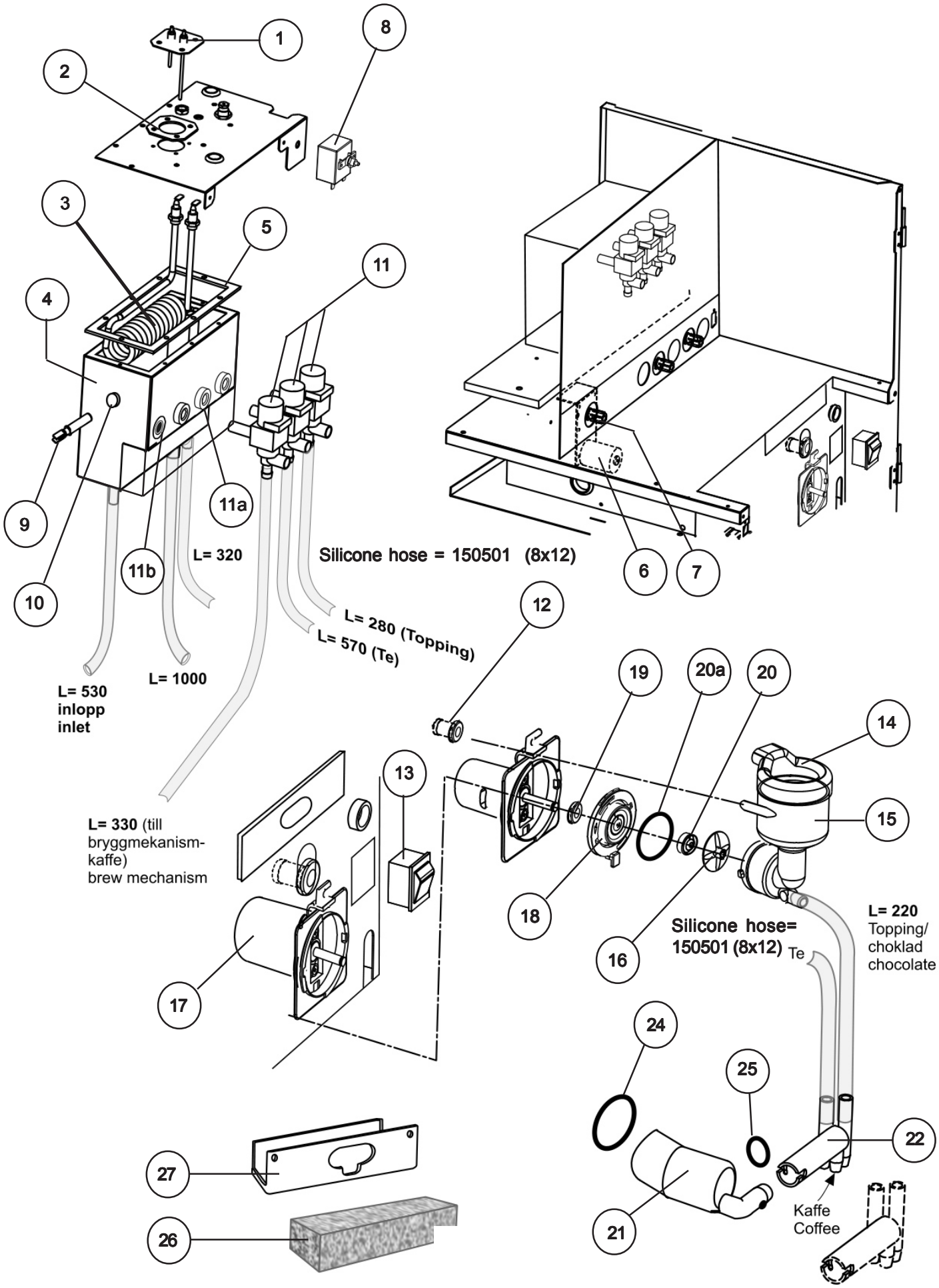
Description;	Art. no.	Pos. no.	Amount/unit Em,
Valid to page 28.			
Level sensor complete	120549-02	1	1
Gasket, silicone for sensor	150118-02	2	1
Heating element 2200W 230V	1601361	3	1
Water tank complete	1203524	4	1
Gasket, (lid water tank)	1206591	5	1
Motor gear 145 rpm, without axle	1604612	6	3
Motor axle *for* 1604612, 16mm	1604614	7	3
High limit controll, Bulba 73mm	220220	8	1
NTC thermistor	1604133	9	1
Rubber grommet , inlet for NTC thermistor	1605361	10	1
Valve outlet 24 V DC	120627-03	11	3
Inlet, for valve	160537-03	11a	3
Plug (water tank)	160538-03	11b	1
Bulk head adaptor, mixing bowl	120498	12	1
Switch 2 pol (illumin.)	160801-04	13	1
Steam trap	120500	14	1
Mixing bowl	1204852	15	1
Whipper	1204842	16	1
Motor whipper 24V F	1604591	17	1
Assembly plate	1204781	18	1
Slinger disc	120480	19	1
Grommet (for whipper pin)	120655-01	20	1
O-ring (red) (for assembly plate mod. F	120638	20a	1
Outlet brew mech./angled	1201481	21	1
Outlet brew mech./extender	1201482	22	1
O-ring 36,2 x 3,0	120650	24	1
O-ring 15,6 x 1,78	120652	25	1
Foam (filter) for dust trap	1201282	26	1
Dust trap, outlet	1105349	27	1
Silicone hose inlet / water tank 8x12 L=530	150501	-	1
Silicone hose water tank / drain 8x12 L=1000	150501	-	1
Silicone hose Te 8x12 L=570	150501	-	1
Silicone hose water tank 8x12 L=320	150501	-	1
Silicone hose outlet valv./choco 8x12 L=280	150501	-	1
Silicone hose outlet valv./brewm.8x12 L=330	150501	-	1
Silicone hose mixer 1/Outlet 8x12 L=220	150501	-	1

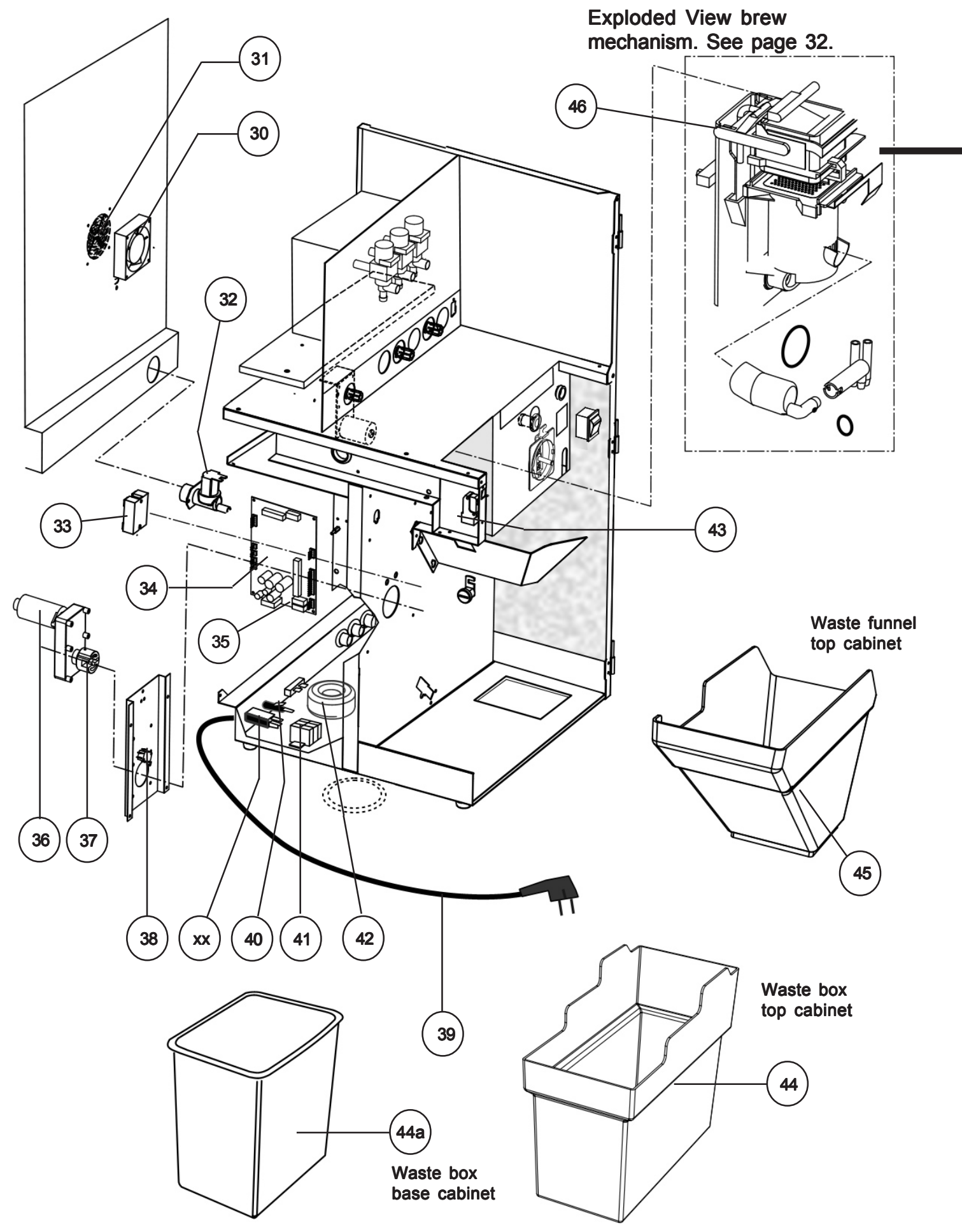
Note! Silicone hose 150501 (by the metre (amer. meter)

Description;	Art. no.	Pos. no.	Amount/unit Em,
Valid to page 29.			
Fan	1604171	30	1
Grid cover for fan	1604172	31	1
Valve inlet 2,5 l/min	1206371	32	1
Solid state	1604201	33	1
Electronic-card CON 1200	1604002	34	1
Fuse 4 Ampere (slow 5x20)	1604381	35	1
Decal - fuse 5/1Amp. slow	1701983	-	1
Decal - fuse 4 Amp. slow	1701982	-	1
Brew engine unit compl. spare part	1201432	36	1
Brewer dock white	120144	37	1
Pin 3,5x36	1201453	37	1
Pin 2,0x36	1201454	37	1
Microswitch V5J (brew engine)	160829	38	1
Main supply cable 3x1mm^2	160522	39	1
Fuse holder	1604351	40	2
Fuse 2 Amp. slow 5x20	1604382	-	1
Decal - fuse 2 Amp. slow	1701981	-	1
Connection block PA 80	160351	41	1
Gable (connection block) PA 80	160352	41	1
Transformer	5003111	42	1
Micro switch	160841	43	1
Waste box, top cabinet	1105356	44	1
Waste box, base cabinet	1105317	44a	1
Waste funnel, top cabinet	1105357	45	1
Refuse sack	1704921	-	-
Brew mechanism, complete	7001137	46	1
Tool, dismantling of filter	4720090	-	1

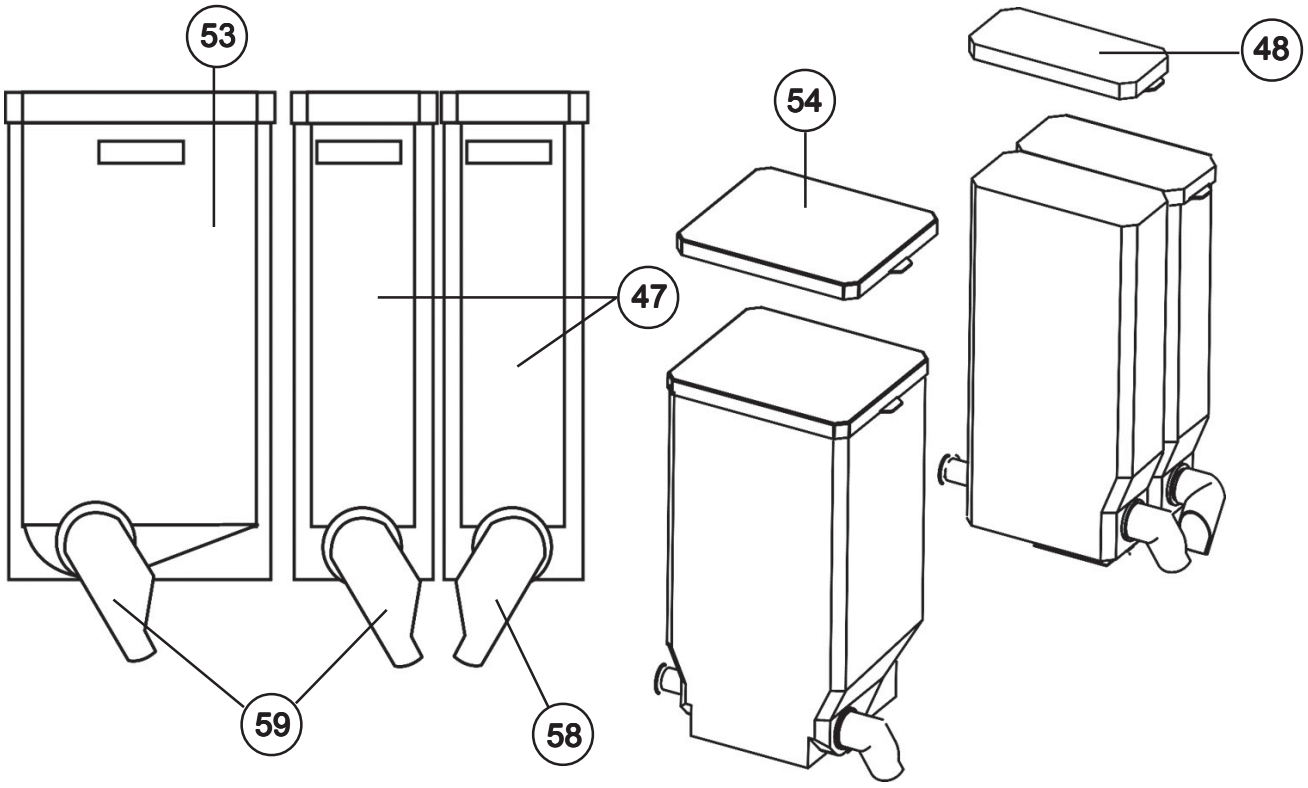
Description;	Art. no.	Pos. no.	Amount/unit Em,
Valid to page 30. (ingredient canisters)			
Ingredients canister B78 x H250 topp,choc.	120491	47	3
Lid	120495	48	3
Feed control, in plastic	1204712	49	3
Agitator incl. spring	1204741	50	1
		51	
Cage (motor shaft)	180145	52	3
Ingredients canister B160 x H250 (coffee)	1204887	53	1
Lid 160 (coffee)	1204952	54	1
Feed control, plastic (coffee)	1204712	55	1
Agitator incl. spring	1204733	56	1
Cage (motor shaft)	180145	52	1
Chute, right (FB)	120493	58	2
Chute, left (FB)	120489	59	2
Valid to page 31.			
Cup holder	1102032	60	1
Diode lamp complete	1104544	61	1
Drip tray	1105351	62	1
Drip tray insert	1102031	63	1
Flat conductor cable	1606727	64	1
Display-card	1604007	65	1
Key-switch	1202551	66	1
Membran switch	1603842	66a	1
Lock with clamp(door) Instant	120250	67	2
Key, (door) Instant	120251	67	2
Service key (tool)	180290-03	-	1
Drip pan, base cabinet	1204611	-	1
Foot	120316	-	4

Description:	Article no.	Pos.no.	Amount / unit
Valid for page 32.			
Housing, Vertical Rod	4720001	115	
Cam, Triple	4720002	116	
Unwipe Arm Assembly	4720003	117	
Spacer, Wipe Arm	4720004	118	
Spring, Wipe Arm	4720005	119	
Retaining Ring,TRU ARC	4720006	120	
Crank Arm, Assembly	4720007	121	
Deflector, Cylinder	4720008	122	
Pin, Crank Arm		123	
O-ring Piston	4720012	124	
Rubber Ring, Piston	4720013	125	
Teflon Seal	4720014	126	
Plate, Top		127	
Screw, 8 x 1/2, Truss, AB, TAPP	4720016	128	
Cylinder	4720017	129	
Plug, Vent, Cylinder	4720018	130	
Screw, 4-40 x ¼, Truss	4720019	131	
Screw, 8-32 x ½, Truss	4720020	132	
Assembly, Filter Screen, Poly, #44	47200213	133	
Seal, Brew Chamber	4720022	134	
Bar, Latch	4720023	135	
Carriage, Wiper	4720024	136	
Rod, Carriage, Wiper	4720025	137	
Retaining Ring, .250	4720026	138	
Wiper, Complete	4720027	139	
Brew Chamber	4720028	140	
Spring Clip, Latch Bar	4720029	141	
Plate, Ret., Cycle	4720030	142	
Plate, Ret., Support	4720031	143	
Latch, Block, LHS	4720032	144	
Latch, Block, RHS	4720033	145	
Retaining Ring	4720034	146	
Tube, Outlet, Water	4720035	147	
Wrap, Brew Chamber	4720036	148	
Shim	4720037	149	
Spacer, Sil., 3/16 x .350 x 1.5	4720038	150	
Spring, H-Frame	4720039	151	
H-Frame	4720040	152	
Screw, 8-32 x 3/4, PAN	4720041	153	
Pin, Grooved, 3/16 x 1.25	4720046	154	
Wipe Arm, Assembly	4720048	155	
Vertical Rod, Welded		156	

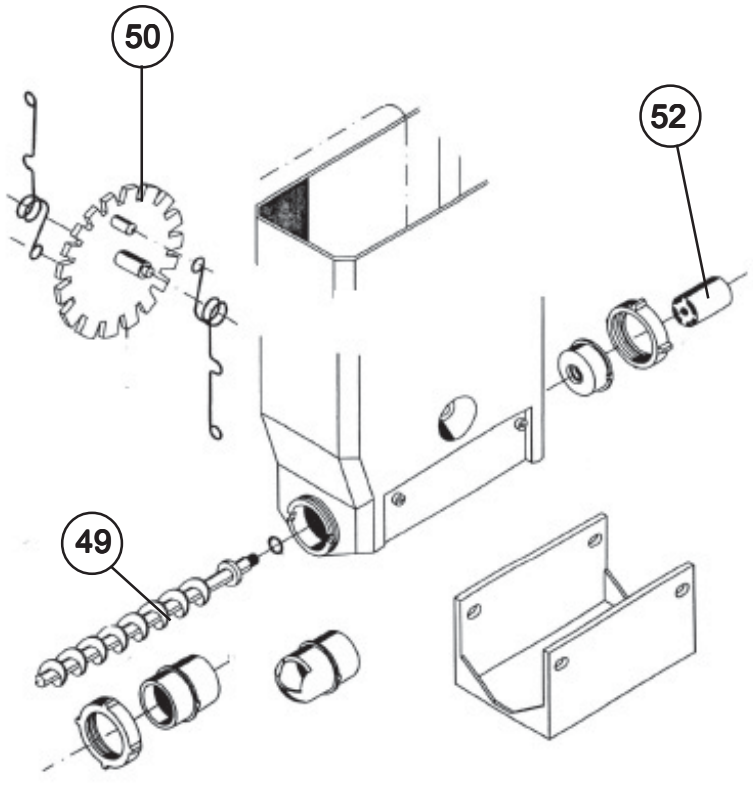

1
2
3
4
5
6
7
8
9
10
11
11a
11b
12
13
14
15
16
17
18
19
20
20a
21
22
24
25
26
27
L= 320
Silicone hose = 150501 (8x12)
L= 280 (Topping)
L= 570 (Te)
L= 1000
L= 530
inlopp
inlet
L= 330 (till
bryggmekanism-
kaffe)
brew mechanism
Silicone hose=
150501 (8x12) Te
L= 220
Topping/
choklad
chocolate
Kaffe
Coffee


Exploded View brew mechanism. See page 32.
31
30
46
32
33
43
34
35
Waste funnel top cabinet
36
37
45
38
xx
40
41
42
39
Waste box top cabinet
44
44a
Waste box base cabinet

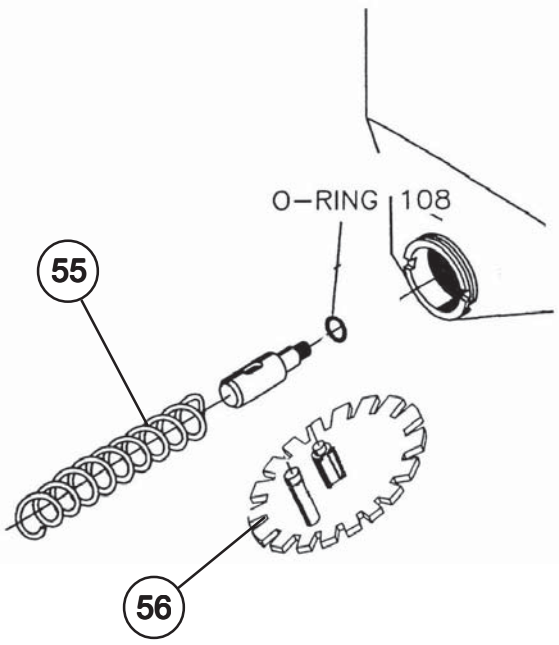
Eminence

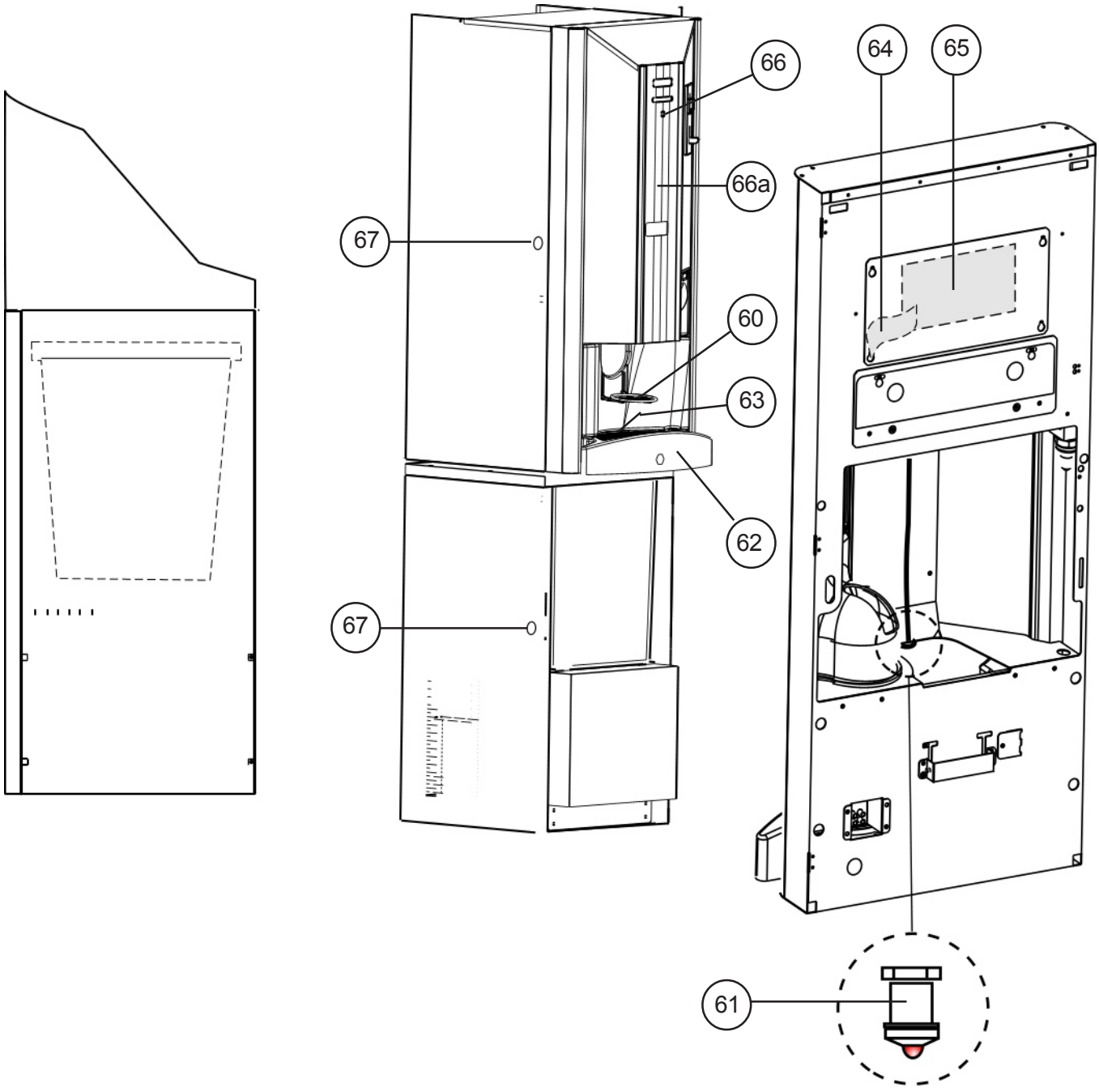


Parts; Canister 78 x 250

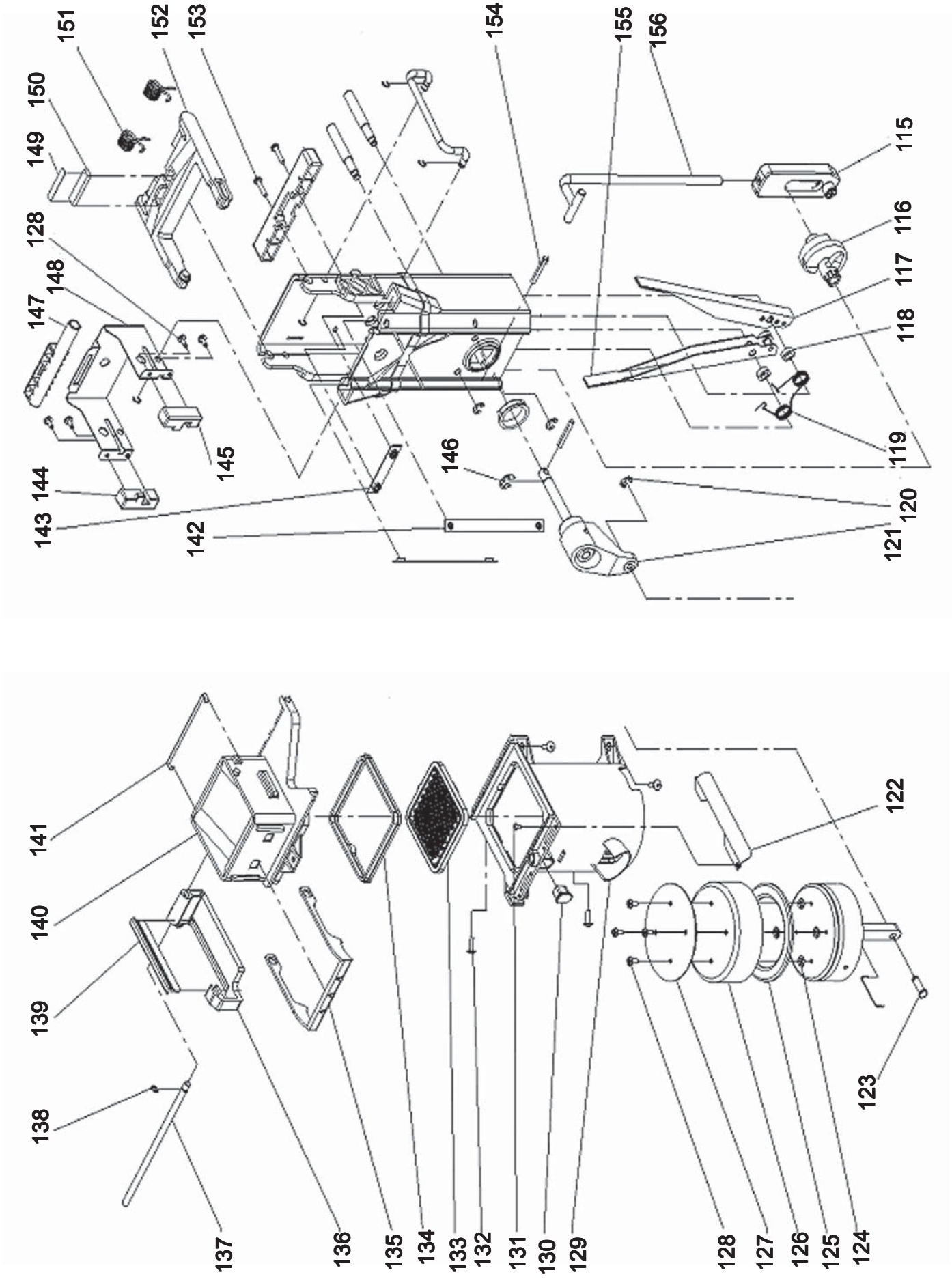


Parts; Canister
for coffee 160 x 250





Lysdiod kompl.
1104544


151
152
153
154
155
156
150
149
115
128
116
148
117
147
118
145
146
119
144
120
143
142
121
141
122
140
139
123
138
137
136
135
134
133
132
131
130
129
128
127
126
125
124

COFFEE QUEEN

EMINENCE

FÖR SERVICE

Please contact your retail dealer

Your retail dealer

.....

.....

.....

COFFEE QUEEN AB, Box 960, 671 29 ARVIKA, besöksadress; Korpralsv 1B,
Tel vxl; +46 (0)570-47700, service +46 (0)570-47730, lager +46 (0)570-47720, Fax; +46 (0)570-47719
E-mail: info@coffeequeen.se www.coffeequeen.se

Art. nr/Art. no. 1704346